

March 6th 2011

Reduced Fat Peanut Butter Recalled

At a Glance: Unilever United States today announced a limited recall of Skippy Reduced Fat Creamy Peanut Butter Spread and Skippy Reduced Fat Super Chunk Peanut Butter Spread, because it may be contaminated with Salmonella. The product was distributed to retail outlets in 16.3 oz. plastic jars. No illnesses have been reported.

The Issue: Routine sampling by the manufacturer revealed the possibility that certain lots of these jars of peanut butter may be contaminated. Salmonella is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Recalled products include:

- UPCs: 048001006812 and 048001006782 (located on the side of the jar's label below the bar code.)
- Best-If-Used-By Dates: MAY1612LR1, MAY1712LR1, MAY1812LR1, MAY1912LR1, MAY2012LR1 and MAY2112LR1 (Stamped on the lid of the jar.)

Am I Impacted? These products are sold at retail stores for home consumption. U.S. Foodservice does sell Skippy peanut butter, but not the recalled products listed above. **Our customers are not affected by this recall.**

US Foodservice Position: At U.S. Foodservice we take food safety very seriously. We also understand the extreme sensitivity of our customers to food-related health issues and are committed to keeping our customers abreast of the latest developments as fast as we get the information.

What You Can Do:

- Because this product is normally served in the home, please share this information with employees and others
- Avoid eating or serving recalled products
- Do not use any recalled products as an ingredient in recipes
- Discard recalled products in a manner that prevents others from eating them
- Persons who think they may have become ill with a food borne illness should consult their health care providers
- Review your own internal recall procedures- does your staff know what to do if they receive notice that a product is being recalled? Typically only specific lot codes are affected.
- Purchase all of your supplies from a company with a robust recall program that can keep you aware of recall and food safety issues
- Help us serve you better. Provide your distribution center with a valid email address so we may reach you with recall information.

Finally, count on U.S. Foodservice to keep you informed, and to keep recalled product out of your establishment.